

# LUNCH & EARLY EVENING MENU

1 COURSE £12.50

2 COURSE £17.50

3 COURSE £22.50

MONDAY TO FRIDAY 12NOON - 7PM

SUNDAY 12NOON - 6PM

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## STARTERS

SOUP AU PISTOU | Spring vegetables & basil (v)

CHARGRILLED ASPARAGUS | Poached duck egg  
& truffle butter sauce (v)

CHICKEN YAKITORI | Teriyaki & sesame (n)

SMOKED HADDOCK RISOTTO | Leeks & poached duck egg

CRISPY DUCK SALAD | Watercress, soy & sesame

CHILLI SQUID | Thai herbs & noodle salad

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## MAINS

SPRING VEGETABLE RISOTTO | Goat's cheese, basil  
& lemon (v)

FISH & CHIPS | Mushy peas, lemon & tartare sauce

SALMON FISHCAKES | Spinach, lemon & dill butter sauce

CHICKEN SCHNITZEL | Artisan cheese & pale ale fondue

CHEESEBURGER | Hand pressed daily, brioche bun,  
pickles & house cut chips

FLAT IRON STEAK | Marinated 24 hours, chargrilled  
& served medium, garlic & parsley butter,  
house cut chips

(a £1.75 supplement charge will apply)

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## DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

BAKED NEW YORK CHEESECAKE | Cherry compote (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

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All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes, **(n)** denotes dishes containing nuts or traces of nuts, **(p)** denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

## THIS MONTH'S SEASONAL INGREDIENT

# PURPLE SPROUTING BROCCOLI

*Although broccoli has been grown in the UK since the early 18th century, the purple sprouting variety has only risen to prominence in the last 30 years.*

*Purple sprouting broccoli can be used in much the same way as the popular calabrese variety. Being leafier and deeper in colour it adds vibrancy and crunch to a number of dishes.*

*As it is at its best between February and April, we are featuring purple sprouting broccoli as our seasonal ingredient this month.*

### ISLE OF MAN SCALLOPS

Chorizo & purple sprouting broccoli  
11.75

### ARCTIC SALMON

Crispy pancetta, purple sprouting broccoli,  
chilli & garlic  
18.50

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## SHELLFISH

### PRAWN COCKTAIL

Wild Mediterranean red prawns,  
marie rose & lemon  
12.75

### WILD RED PRAWNS

Chilli, garlic, parsley  
& sourdough bread  
four 14.75 / seven 25.25

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## MARKET FRESH FISH OF THE DAY

*We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.*

*We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England to ensure we get the best fish direct from their boats.*

### WILD MONKFISH

Roast cherry tomatoes, olives & pine nuts (n)  
21.00

### LEMON SOLE OR DOVER SOLE

House cut chips or salad & a choice of sauce  
23.25 / 31.00

### ATLANTIC WILD HALIBUT

Baby spinach, mushrooms,  
crème fraîche & tarragon  
25.25

### SALT BAKED WHOLE WILD SEA BASS

Garlic & rosemary potatoes,  
house salad & a choice of sauce  
(For two to share)  
52.50

*Sauces: tartare, hollandaise, lemon butter*